

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date 7/18/19	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration 7/19/2018	
Establishment Burger King		Location 213 S Franklin St		Phone 814-455-8031	
License / Permit #	Contact/Permit Holder Fast Food Enterprises	Purpose of Inspection <u>Routine</u> Follow-up	Est Type FS <u>RS</u>	Risk Category <u>High</u> Medium Low	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R. IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Demonstration of Knowledge							
1	IN OUT	Certification by accredited program, compliance with Code, or correct responses			16	IN OUT N/A N/O	Proper cooking time & temperatures
					17	IN OUT N/A N/O	Proper reheating proc for hot holding
Potentially Hazardous Food Time/Temperature							
Employee Health							
2	IN OUT	Management awareness; policy present			18	IN OUT N/A N/O	Proper cooling time & temperatures
3	IN OUT	Proper use of reporting, restriction & exclusion			19	IN OUT N/A N/O	Proper hot holding temperatures
Good Hygienic Practices							
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			20	IN OUT N/A	Proper cold holding temperatures
5	IN OUT N/O	No discharge from eyes, nose, and mouth			21	IN OUT N/A N/O	Proper date marking & disposition
Preventing Contamination by Hands							
6	IN OUT N/O	Hands clean & properly washed			22	IN OUT N/A N/O	Time as public health control; proc & rec
Consumer Advisory							
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations							
8	IN OUT	Adequate handwashing facilities supplied & accessible			24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered
Approved Sources							
9	IN OUT	Food obtained from approved source			Chemical		
10	IN OUT N/A N/O	Food received at proper temperature			25	IN OUT N/A	Food additives: approved & properly used
11	IN OUT	Food in good condition, safe & unadulterated			26	IN OUT N/A	Toxic substances properly identified, stored & used
Conformance with Approved Procedures							
12	IN OUT N/A N/O	Required records available: shelf stock tags, parasite destruction			27	IN OUT N/A	Compliance with variance, specialized process, & HACCP plan
Protection from contamination							
13	IN OUT N/A	Food separated & protected			Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.		
14	IN <u>OUT</u> N/A	Food-contact surfaces: cleaned & sanitized		X			
15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R. COS=corrected on-site during inspection R=repeat violation

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
28	Pasteurized eggs used where required			41	In-use utensils: properly stored		
29	Water & ice from approved source			42	Utensils, equip & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing methods			43	Single-use & single-service articles: properly stored & used		
Food Temperature Control							
31	Proper cooling methods used; adequate equipment for temperature control			44	Gloves used properly		
Utensils, Equipment and Vending							
32	Plant food properly cooled for hot holding			45	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
33	Approved thawing methods used			46	Warewashing facilities: installed, maintained, used: test strips		
34	Thermometers provided & accurate			47	Non-food contact surfaces clean		
Food Identification							
35	Food properly labeled; original container			Physical Facilities			
Prevention of Food Contamination							
36	Insects, rodents & animals not present; no unauthorized persons			48	Hot & cold water available; adequate pressure		
37	Contamination prevented during prep, storage & display			49	Plumbing installed; proper backflow devices		
38	Personal cleanliness			50	Sewage & waste water properly disposed		
39	Wiping cloths: properly used & stored			51	Toilet facilities: properly constructed, supplied & cleaned		
40	Washing fruits & vegetables			52	Garbage & refuse properly disposed; facilities maintained		
				53	Physical facilities installed, maintained & clean		
				54	Adequate ventilator & lighting: designated areas used		

Person in Charge (Signature) _____

 Follow-up: YES NO (Circle one)

Inspector (Signature) _____

Follow-up Date: _____

APPROVED
NEW
RE-NEW
RE-INSPECT

FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE
DEPARTMENT OF HEALTH

GREASE TRAP INSTALLED
Yes No

Date 7/19/18

Establishment
Burger King

Address/City/State/Zip Code
213 S Franklin St

Phone
814-455-8031

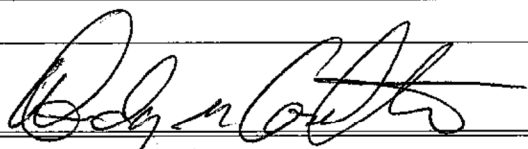
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Whopper	150	Hot Hold			
Burger	146	" "			
Chicken	150	" "			
Cheese	39	Walk-in			
Burger	=3	Freezer			
FEC	Yes				

OBSERVATIONS AND CORRECTIVE ACTIONS

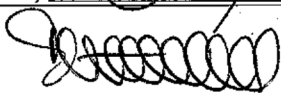
Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.
14	Sanitize residues in sink by AE wiping cloth bucket. from automatic dispenser was less than 100 ppm not 150-400 as required by dispenser instructions. (COS)
37	Frozen condensate dripped from overhead refrigeration unit onto master cabinet of food, beneath in walk-in freezer.
53	Floor tiles at entrance to walk-in with are cracked, broken and difficult to clean.
54	Heavy grease build-up on louvers of exhaust hood above fryer.

Person in Charge (Signature)



Date: 7/18/18

Inspector (Signature)



Date: 7/18/18